BAKING DIVISION

EXHIBITION CATEGORIES (only in Tennessee– no option to advance to National Fine Arts)

Rules specific to Tennessee District:

All entries must be submitted, during Fine Arts registration/check-in, by 6:00pm on Friday evening. Finishing touches can be made to your entry, on-site in the event kitchen, between 4:30pm-6:00pm on Friday evening.

- All Baking Division entries must be displayed with a label stating the flavor of the creation for the sake of the Speed the Light auction.
- All Baking Division entries must be submitted for evaluation with a typed information page. If the information page is not present, is missing any information, or is handwritten upon submission, the entry receives a 2-point rule violation per evaluator. The information page must include the following information as listed in the order given below:
    - Participant
    - Grade (All Kappa Tau entries should list "Post Secondary" on this line)
    - Category (must use official category name – Cookie Creation and/or Cake Decorating)
    - Designation of creation (state the ingredients used to create the piece)
    - Explanation of creation (Explain how the creation was made in technical terms by stating flavor, techniques, processes, manipulations, construction, tools used, etc.)
    - Explanation of inspiration (State in 2 sentences the inspiration or meaning behind the creation. Explanations are required but the content is not evaluated.)
    - Church name, city, state
- This is a single-student-entry category. Groups are not allowed.
- After evaluation, the cakes and cookies will be auctioned off. All proceeds will go toward Speed the Light.

COOKIE CREATION

- All Cookie Creation entries must consist of two dozen cookies.
- The cookies can be any type or flavor that you would like and will be judged based on taste, originality, and appearance.
- Entries must be displayed with a label stating the name of the cookies and the flavors listed.

CAKE DECORATING

- Cake Decorating entries can be round, square, or layered sheet cakes.
- Round or square cakes can be no larger than 10" round and no more than three layers thick. (Not including the decorations on top)
- Sheet cakes can be no larger than 9"x13" and no more than three layers thick. (Not including the decorations on top)
- The cake will be judged based on taste, originality, and overall appearance.
- All decorations must be edible.
- Entries must be displayed with a label stating the name of the cake and the flavors listed.

- Cake Decorating entries will be auctioned off for Speed the Light, therefore, we will not be cutting into them. Because of this, all Cake Decorating entries will need to be accompanied by a smaller (approx. 6-inch), dirty iced cake that will be used for taste evaluation purposes. This smaller cake does not need to be decorated.

COOKIE CREATION and CAKE DECORATING

Evaluation Process

- Cookie and Cake creations will be evaluated based on several criteria.
- Scores will be reflective of the Fair (up to 25 points), Good (25-30 points), Excellent (31-35 points) and Superior (36-40 points) ratings, however, advancement to National Fine Arts will not be given.

Evaluation Criteria

- **TASTE (15 points)**
    - Texture
    - Baked well - not overbaked or underbaked
    - Moisture
    - Originality
    - Flavors

- **APPEARANCE (10 points)**
    - Overall appeal
    - Level surface
    - Presentation
    - Originality
    - Even seamless icing
    - Various decorating techniques
    - Smooth piping
    - Uniformity

- **COMMUNICATION (5 points)**
    - Organization – how was the creation prepared (ingredients, tools, etc.)
    - Process - what was your process in making the creation (technique, construction, etc.)

- **DESIGN (10 points)**
    - Creative
    - Cohesive design